

AWARD WINNING "PECAN PIE BARS"

RECIPE SUBMITTED BY: Jean Watkins, PsyD



The CWD Winning "Pecan Pie Bars"

Ingredients:

1 Box of Yellow Cake Mix (secret ingredient!)
½ stick of Butter or Margarine, melted
4 Eggs
½ cup Brown Sugar
1 ½ cups Corn Syrup
1 teaspoon Vanilla
1 cup Chopped Pecans

Directions:

Measure 2/3 cup of cake mix and set aside. Combine remaining cake mix, melted margarine or butter and one egg. Mix until crumbly. Press in bottom of greased 13x9x2-inch pan. Bake until light brown, 15 to 20 minutes in 350-degree oven. While crust is baking combine the remaining cake mix with sugar, syrup, vanilla and 3 eggs. Beat until well blended. Remove crust from oven. Pour filling over top and sprinkle with chopped nuts. Return to oven and Bake for 30 to 35 minutes. Cool and cut into bars.



From "Delightfully Southern"
(1996)